

# ASHLAND HILLS

## Hotel & Suites

### DAYTIME CATERING MENU



DANA KELLER

SALES & CATERING MANAGER

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## ○ BREAKFAST ○

### QUICK START BREAKFAST

FRESHLY BAKED BREAKFAST BREADS  
SLICED SEASONAL FRUIT  
FRESHLY BREWED BOYDS COFFEE  
ASSORTED NUMI HOT TEAS  
FRESHLY SQUEEZED ORANGE JUICE & CRANBERRY JUICE

**\$11 PER GUEST**

### LUNA BREAKFAST BUFFET

FRESHLY BAKED BREAKFAST BREADS  
SLICED SEASONAL FRUIT  
SCRAMBLED FARM FRESH EGGS & TILLAMOOK CHEDDAR  
POTATO HOME FRIES  
FRESHLY BREWED BOYDS COFFEE  
ASSORTED NUMI HOT TEAS  
FRESHLY SQUEEZED ORANGE JUICE AND CRANBERRY JUICE

**\$15 PER GUEST**

ADD HICKORY SMOKED BACON OR PORK SAUSAGE  
FOR \$2.00 PER GUEST

### LUNA BRUNCH BUFFET

YOUR CHOICE OF 2 ENTREES:

- FOUR CHEESE SCRAMBLED EGGS
- BACON & CHEDDAR BISCUIT STRATA
- BROCCOLI & CHEDDAR SCRAMBLE
- HAM AND SWISS QUICHE
- CINNAMON FRENCH TOAST, ORANGE CREAM, CARAMELIZED BANANAS
- SMOKED SALMON QUICHE WITH FENNEL, SPINACH & CHEVRE
- CREAMY LOCAL POLENTA WITH TASSO HAM & SPINACH
- SMOKED BRISKET & FINGERLING POTATO HASH
- BUTTERMILK BISCUITS & SAUSAGE GRAVY

FRESHLY BAKED BREAKFAST BREADS

SLICED SEASONAL FRUIT

HICKORY SMOKED BACON OR PORK SAUSAGE

POTATO HOME FRIES

FRESHLY BREWED BOYDS COFFEE

ASSORTED HOT NUMI TEAS

FRESHLY SQUEEZED ORANGE JUICE AND CRANBERRY JUICE

**\$19.00 PER GUEST**

#### HALF-DAY BEVERAGE SERVICE

INCLUDES FRESHLY BREWED BOYDS REGULAR AND DECAFFEINATED COFFEE AND ASSORTED NUMI HOT TEAS FOR UP TO 4 HOURS

**\$5.00 PER PERSON**

#### ALL-DAY BEVERAGE SERVICE

INCLUDES FRESHLY BREWED BOYDS REGULAR AND DECAFFEINATED COFFEE AND ASSORTED NUMI HOT TEAS FOR UP TO 8 HOURS

**\$8.00 PER PERSON**

### ENHANCE YOUR BREAKFAST BUFFET

THE FOLLOWING CAN BE ADDED TO ANY BREAKFAST BUFFET:

- GREEK YOGURT PARFAIT WITH HOUSEMADE GRANOLA AND SEASONAL FRUIT \$6.00 PER GUEST
- STEEL CUT OATMEAL WITH DRIED FRUIT AND BROWN SUGAR \$5.00 PER GUEST

**MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR ALL BUFFETS. ASK YOUR CATERING MANAGER FOR OPTIONS AVAILABLE TO GROUPS SMALLER THAN 20 GUESTS.**

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 5% ASHLAND MEALS TAX  
PLEASE ADVISE YOUR CATERING MANAGER OF ANY FOOD ALLERGIES AT LEAST 3 DAYS PRIOR TO EVENT.

## ○ LUNCH BUFFETS ○

ALL BUFFETS INCLUDE ICED TEA OR LEMONADE AND A PLATTER OF FRESHLY BAKED COOKIES AND BROWNIES

ADD FRESHLY BREWED BOYDS COFFEE AND ASSORTED NUMI HOT TEAS FOR **\$2.50 PER GUEST**

### BEST OF LUNA SOUP AND SALAD BUFFET

SALAD BAR TO INCLUDE FRESH SEASONAL INGREDIENTS SUCH AS ORGANIC FIELD GREENS, ROTISSERIE CHICKEN, HARD BOILED EGGS, DUNBAR FARMS BLACK EYED PEAS, OLIVES, CHERRY TOMATOES, CUCUMBERS, AND HOUSEMADE CROUTONS  
HERB BUTTERMILK DRESSING & HONEY-BALSAMIC VINAIGRETTE  
CHEF'S SEASONAL HOT SOUP  
FRESHLY BAKED ROSEMARY BREAD AND BUTTER

**\$16 PER GUEST**

### ROTISSERIE BUFFET

ROTISSERIE CHICKEN  
SMOKED PULLED PORK  
LUNA BARBEQUE SAUCE & MUSTARD  
SLIDER BUNS  
SMOKEY BAKED BEANS  
COLESLAW  
YOUR CHOICE OF:

- POTATO SALAD
- MIXED GREENS SALAD

**\$19 PER GUEST**

INCLUDE BOTH POTATO SALAD AND GREEN SALAD FOR \$2.00 PER GUEST

### BUILD YOUR OWN TACO BUFFET

CHICKEN ASADA  
GROUND BEEF  
DUNBAR FARMS BLACK BEANS  
FLOUR AND CORN TORTILLAS  
TOMATOES, LETTUCE, SCALLIONS  
SOUR CREAM, QUESO FRESCO  
TORTILLA CHIPS AND SALSA

**\$18.00 PER GUEST**

### DELI BUFFET

ORGANIC FIELD GREENS, DRIED CRANBERRIES, SHAVED FENNEL  
& HONEY-BALSAMIC VINAIGRETTE

MEAT AND CHEESE DISPLAY TO INCLUDE BLACK FOREST HAM, ROASTED TURKEY  
BREAST & PEPPERED PASTRAMI, TILLAMOOK CHEDDAR, SWISS &  
MONTEREY JACK CHEESE

ASSORTMENT OF LOCAL BREADS AND CONDIMENTS

PLATTER OF LETTUCE, TOMATOES, ONIONS

BOWL OF KETTLE CHIPS

YOUR CHOICE OF:

- POTATO SALAD
- PASTA SALAD
- COLE SLAW

**\$17 PER GUEST**

INCLUDE BOTH PASTA & POTATO SALAD FOR \$2.00 PER GUEST

PRE-MADE SANDWICHES AVAILABLE AS A BOXED LUNCH OPTION TO-GO WITH  
BOTTLED WATER, WHOLE FRESH FRUIT, AND A BAG OF CHIPS

### PASTA BUFFET

CAESAR SALAD WITH PARMESAN & CROUTONS

GARLIC BREAD

BEEF BOLOGNAISE WITH PENNE PASTA

PESTO VEGETABLE PRIMAVERA WITH BOWTIE PASTA

RED WINE ROASTED CAULIFLOWER

**\$19.00 PER GUEST**

**MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR ALL BUFFETS. ASK YOUR CATERING MANAGER FOR OPTIONS AVAILABLE TO GROUPS SMALLER THAN 20 GUESTS.**

## ○ PLATED LUNCHESES ○

PRICE OF PLATED LUNCH INCLUDES ICED TEA OR LEMONADE AND FRESHLY BAKED COOKIES AND BROWNIES SERVED FAMILY STYLE

SELECTING MORE THAN ONE CHOICE FOR YOUR GUESTS WILL IMPACT PER GUEST MENU PRICE

YOUR SELECTION OF ONE PLATED ENTRÉE INCLUDES CHEF'S CHOICE VEGETARIAN ENTRÉE

### **HOUSE-SMOKED SALMON SALAD**

MIXED FIELD GREENS, TOMATOES, CUCUMBERS,  
SHAVED RED ONIONS, CAPERS, HARD-BOILED EGG,  
LEMON VINAIGRETTE  
\$17 PER GUEST

### **ROTISSERIE CHICKEN SALAD**

MIXED GREENS, POACHED PEARS,  
HAZELNUTS, GOAT CHEESE,  
HONEY-BALSAMIC VINAIGRETTE  
\$16.00 PER GUEST

### **BBQ CHICKEN SALAD**

ROMAINE, BLACK BEANS, TOMATO,  
QUESO FRESCO, TORTILLA STRIPS,  
AVOCADO-BUTTERMILK DRESSING  
\$17.00 PER GUEST

### **ROGUE VALLEY VEGGIE SANDWICH**

FARM FRESH VEGETABLES ON RISE UP CIABATTA BREAD,  
ARUGULA, PESTO AND FETA CHEESE  
SERVED WITH PASTA SALAD  
\$17.00 PER GUEST

### **TURKEY, BACON AND PEPPER JACK CHEESE SANDWICH**

ON RISE UP SOURDOUGH BREAD WITH CHIPOTLE AIOLI,  
GUACAMOLE, FIELD GREENS, TOMATO  
SERVED KETTLE CHIPS  
\$17.00 PER GUEST

### **ROTISSERIE BEEF BRISKET**

HORSERADISH, AU JUS  
BUTTERMILK MASHED POTATOES  
BRAISED CABBAGE  
\$20.00 PER GUEST

### **HERB ROASTED CHICKEN**

SUNDRIED TOMATO TAPENADE  
ROASTED POTATOES  
GREEN BEANS  
\$18.00 PER GUEST

### **BAKED FILET OF SALMON**

LEMON-DILL AIOLI  
WILD RICE PILAF  
ROASTED CAULIFLOWER  
\$20.00 PER GUEST

## ENHANCE YOUR LUNCHEON

THE FOLLOWING CAN BE ADDED TO ANY PLATED LUNCH:

- FIRST COURSE GREEN SALAD ORGANIC FIELD GREENS, DRIED CRANBERRIES, SHAVED FENNEL, HONEY-BALSAMIC VINAIGRETTE \$4.00 PER GUEST
- DESSERT UPGRADE TO YOUR CHOICE OF DESSERTS FEATURED ON PAGE 5 \$4.00 PER GUEST
- COFFEE AND HOT TEA TABLESIDE SERVICE OF BOYDS COFFEE & NUMI TEAS \$2.50 PER GUEST

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 5% ASHLAND MEALS TAX  
PLEASE ADVISE YOUR CATERING MANAGER OF ANY FOOD ALLERGIES AT LEAST 3 DAYS PRIOR TO EVENT.

# ○ ALL DAY BREAK PACKAGE ○

CAN BE ADDED TO ANY LUNCH MENU

## QUICK START BREAKFAST

FRESHLY BAKED BREAKFAST BREADS  
SLICED SEASONAL FRUIT  
FRESHLY SQUEEZED ORANGE JUICE AND CRANBERRY JUICE  
FRESHLY BREWED BOYDS COFFEE  
ASSORTED NUMI HOT TEAS

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## MID-MORNING REFRESHER

FRESHLY BREWED BOYDS COFFEE  
ASSORTED NUMI HOT TEAS

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## PM PICK-ME-UP

CHOICE OF: KETTLE CHIPS OR POPCORN  
PASTRY CHEF'S SEASONAL SWEET TREAT  
FRESHLY BREWED BOYDS COFFEE  
ASSORTED NUMI HOT TEAS

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**ALL DAY PACKAGE \$20.00 PER GUEST**  
**HALF DAY PACKAGE \$15.00 PER GUEST**  
MINIMUM OF 20 GUESTS

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 5% ASHLAND MEALS TAX  
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# ◦ DESSERTS ◦

## ORDER PER GUEST:

FLOURLESS CHOCOLATE CAKE \$6.00  
BERRY COULIS  
CHANTILLY CREAM

FRESH BERRY SHORTCAKE \$5.00  
CHANTILLY CREAM

TIRAMISU \$6.00  
MASCARPONE CREAM  
NOBLE ESPRESSO CRÈME ANGLAISE

SEASONAL SLAB PIE \$6.00  
SWEETENED CRÈME FRAICHE

NEW YORK STYLE CHEESECAKE \$6.00  
LEMON CURD, GRAHAM CRACKER CRUST

## ORDER PER DOZEN:

MINIMUM OF 3 DOZEN PER SELECTION

MINI CUPCAKES  
CHOCOLATE OR VANILLA  
SWEET CREAM FROSTING  
\$23 PER DOZEN

CHOCOLATE PEANUT BUTTER CARAMEL BROWNIES  
\$22.00 PER DOZEN

SEASONAL BERRY CHEESECAKE BARS  
\$22.00 PER DOZEN

FRESH LEMON BARS  
\$22.00 PER DOZEN

BUTTERSCOTCH BLONDIES  
\$22.00 PER DOZEN

CHOCOLATE DIPPED CREAM PUFFS  
MINI PATE A CHOUX FILLED WITH WHIPPED CREAM  
DIPPED IN CHOCOLATE  
\$23 PER DOZEN

CHOCOLATE DIPPED STRAWBERRIES  
FRESH STRAWBERRIES COATED IN  
DARK CHOCOLATE  
\$22 PER DOZEN

CHOCOLATE DIPPED COCONUT MACAROONS  
TOASTED AND DIPPED IN DARK CHOCOLATE  
\$22 PER DOZEN

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 5% ASHLAND MEALS TAX  
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# ○ BREAK ITEMS ○

GREEK YOGURT GRANOLA PARFAITS \$6 EACH

ASSORTED GRANOLA BARS \$3 EACH

ASSORTED CANDY BARS \$1.75 EACH

TRAIL MIX \$2.50 PER WRAPPED 2OZ PACKAGE

FRESH TORTILLA CHIPS & SALSA \$4 PER PERSON

KETTLE CHIPS \$15 PER BOWL

ROASTED MIXED NUTS \$3.50 PER 2OZ PORTION

FRESHLY MADE POPCORN \$15 PER BOWL

MINI FRUIT BARS \$18 PER DOZEN

ASSORTED FRESHLY BAKED COOKIES \$19.00 PER DOZEN

FRESHLY BAKED FUDGY BROWNIES \$20.00 PER DOZEN

MINI SEASONAL CHEESECAKES \$22 PER DOZEN

SEASONALLY INSPIRED MINI SCONES \$19 PER DOZEN

## **NON-ALCOHOLIC COLD BEVERAGES**

ASSORTED SOFT DRINKS: COKE, DIET COKE, SPRITE, GINGER ALE \$2.50

SAN PELLEGRINO SPARKLING WATER \$3.50 EACH

SAN PELLEGRINO ARANCIATA AND LIMONATA \$4.00

IZZY SPARKLING JUICES \$4.00 EACH

FRESHLY BREWED ICED TEA OR FRESHLY MADE LEMONADE \$22.00 PER GALLON

MARIONBERRY OR LAVENDER LEMONADE \$25.00 PER GALLON

## **HALF-DAY BEVERAGE SERVICE**

INCLUDES FRESHLY BREWED BOYDS REGULAR & DECAFFEINATED COFFEE &

ASSORTED NUMI HOT TEA FOR UP TO 4 HOURS

**\$5.00 PER PERSON**

## **ALL-DAY BEVERAGE SERVICE**

INCLUDES FRESHLY BREWED BOYDS REGULAR AND DECAFFEINATED COFFEE &

ASSORTED NUMI HOT TEAS FOR UP TO 8 HOURS

**\$8.00 PER PERSON**

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 5% ASHLAND MEALS TAX  
PLEASE ADVISE YOUR CATERING MANAGER OF ANY FOOD ALLERGIES AT LEAST 3 DAYS PRIOR TO EVENT.

# ◦ AFTERNOON BREAK PACKAGES ◦

## **Luna Farm Platter**

Handcrafted Artisan Cheese  
House Cured Charcuterie  
Crackers & Baguette  
Lavender Lemonade  
\$8 per person

## **Crunch Time**

Mixed Roasted Nuts  
Tortilla Chips & Salsa  
Vegetable Crudit  with Rogue Blue Dressing  
\$7 per person

## **Sweet & Salty**

Freshly Baked Assorted Cookies  
Kettle Potato Chips  
Mixed Roasted Nuts  
\$5 per person

## **Chocoholic**

Freshly Baked Chocolate Chip Cookies  
Freshly Baked Fudgy Brownies  
Assorted Mini Chocolate Bars  
\$4 per person

## **Fruity Fresh**

Fresh Fruit Platter with Greek Yogurt Dip  
Seasonally Inspired Mini Biscotti  
Sparkling San Pellegrino  
\$7 per person

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 5% ASHLAND MEALS TAX  
PLEASE ADVISE YOUR CATERING MANAGER OF ANY FOOD ALLERGIES AT LEAST 3 DAYS PRIOR TO EVENT.



# ASHLAND HILLS Hotel & Suites

## EVENING CATERING MENU



DANA KELLER

SALES & CATERING MANAGER

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# HORS D'OEUVRES

## HOT

MARINATED BEEF BROCHETTES  
CHIMICHURRI  
\$23 PER DOZEN

BLUE CHEESE STUFFED MUSHROOMS  
BALSAMIC REDUCTION  
\$22 PER DOZEN

CRISP BLACKEYED-PEA FRITTERS  
MUSTARD AIOLI  
\$20 PER DOZEN

CHICKEN BROCHETTES  
HONEY MUSTARD SAUCE  
\$20 PER DOZEN

APPLEGATE VALLEY BEEF MEATBALLS  
LUNA BBQ SAUCE OR TOMATO MARINARA  
\$21 PER DOZEN

BACON, CHEDDAR, POTATO CROQUETTES  
SOUR CREAM & CHIVES  
\$20 PER DOZEN

ROTISSERIE CHICKEN WINGS  
LUNA BBQ SAUCE OR BUFFALO SAUCE  
\$22 PER DOZEN

WILD MUSHROOM RISOTTO FRITTERS  
SMOKED PAPRIKA AIOLI  
\$22 PER DOZEN

DUNGENESS CRAB CAKES  
LEMON-CAPER TARTAR  
\$37 PER DOZEN

## COLD

HOUSE SMOKED SALMON  
HERBED CREAM CHEESE  
CUCUMBER OR RYE TOAST  
\$23 PER DOZEN

SMOKED OREGON ALBACORE TUNA SALAD  
HERB BISCOTTI  
\$24 PER DOZEN

CHILLED PRAWNS  
OREGON WASABI COCKTAIL SAUCE  
\$25 PER DOZEN

CAPRESE BROCHETTES  
CHERRY TOMATOES, MOZZARELLA, BASIL  
(AVAILABLE JUNE-OCTOBER)  
\$22 PER DOZEN

ROASTED PEPPER & MOZZARELLA  
BRUSCHETTA  
BAGUETTE  
\$22 PER DOZEN

HAZELNUT, APPLE & BRIE TARTLET  
\$23 PER DOZEN

MELON GAZPACHO SHOOTER  
CUCUMBER RELISH  
\$23 PER DOZEN

BLTA DEVILED EGGS  
AVOCADO WHIPPED YOLKS, TOMATO,  
BACON, MICRO GREENS  
\$21 PER DOZEN

## SWEET

FESTIVE CUPCAKES  
WITH SWEET CREAM FROSTING  
\$23 PER DOZEN  
VEGAN OPTION AVAILABLE \$28 PER DOZEN

ASSORTED FRESHLY BAKED COOKIES  
\$19 PER DOZEN

CHOCOLATE PEANUT BUTTER CARAMEL BROWNIES  
\$22 PER DOZEN

SEASONAL BERRY CHEESECAKE BARS  
\$22 PER DOZEN

FRESH LEMON BARS  
\$22 PER DOZEN

BUTTERSCOTCH BLONDIES  
\$22 PER DOZEN

DOUBLE CHOCOLATE BROWNIES  
\$21 PER DOZEN

CHOCOLATE DIPPED CREAM PUFFS  
MINI PATE A CHOUX  
\$23 PER DOZEN

CHOCOLATE DIPPED STRAWBERRIES  
FRESH STRAWBERRIES, DARK CHOCOLATE  
\$22 PER DOZEN

DARK CHOCOLATE DIPPED COCONUT MACAROONS  
\$22 PER DOZEN

# ○ HORS D'OEUVRE PLATTERS ○

## FRUIT PLATTER

FRESHLY CUT SEASONAL FRUIT

FOR 30 PEOPLE \$70

FOR 60 PEOPLE \$140

FOR 90 PEOPLE \$210

## BAKED BRIE

PORT POACHED APPLES, CARAMELIZED ONIONS

IN PUFF PASTRY WITH BAGUETTE

FOR 30 PEOPLE \$90

## HOUSE SMOKED SALMON

DILL CREAM CHEESE, ONION, CAPERS, HARDBOILED EGG, CROSTINI

FOR 30 PEOPLE \$110

## ARTISAN CHEESE PLATTER

HANDCRAFTED CHEESES, CRACKERS, BAGUETTE

FOR 30 PEOPLE \$80

FOR 60 PEOPLE \$160

FOR 90 PEOPLE \$240

## CRUDITÉ PLATTER

SEASONAL CRUDITÉ DISPLAY, HERB-BUTTERMILK DIP

FOR 30 PEOPLE \$60

FOR 60 PEOPLE \$120

FOR 90 PEOPLE \$180

## HUMMUS & PITA PLATTER

HOUSEMADE ROASTED GARLIC HUMMUS,

GRILLED FLATBREAD, SHEEP'S MILK FETA

FOR 30 PEOPLE \$50

FOR 60 PEOPLE \$100

FOR 90 PEOPLE \$150

## FARM PLATTER

HOUSEMADE CHARCUTERIE, ARTISAN CHEESES,

PICKLED VEGETABLES, BAGUETTE

FOR 30 PEOPLE \$90

FOR 60 PEOPLE \$180

FOR 90 PEOPLE \$270

# ○ PLATED DINNERS ○

**DINNER INCLUDES FRESHLY BAKED ROSEMARY BREAD & BUTTER  
& TABLESIDE SERVICE OF FRESHLY BREWED BOYDS COFFEE & ASSORTED NUMI TEAS**

## FIRST COURSE

MENU PRICE INCLUDES YOUR SELECTION OF ONE:

- HOUSE SALAD MIXED FIELD GREENS, DRIED CRANBERRIES, SHAVED FENNEL, HONEY-BALSAMIC VINAIGRETTE
- SPINACH SALAD BABY SPINACH, ROGUE BLUE CHEESE, MARCONA ALMONDS, SWEET ONION, SMOKED APPLE VINAIGRETTE
- CLASSIC CAESAR ROMAINE LETTUCE, AGED PARMESAN, ROSEMARY CROUTONS, CAESAR DRESSING
- ARUGULA SALAD ARUGULA, SHEEP'S MILK FETA, RED ONIONS, TOASTED WALNUTS, LEMON-THYME VINAIGRETTE

## MAIN COURSE

MENU PRICE INCLUDES YOUR SELECTION OF ONE:

- CRISPY POLENTA CAKE WILD MUSHROOMS, BRAISED GREENS, ROMESCO SAUCE \$31
- VEGAN NUT BOLOGNESE WITH SHOESTRING SQUASH, SPROUTS \$32
- CHICKEN ROULADE STUFFED WITH SUNDRIED TOMATOES & GOAT CHEESE, RED WINE REDUCTION, CARROT PUREE, PEA SHOOTS \$33
- CHICKEN BREAST CACCIATORE ROSEMARY POTATOES, BRAISED GREENS \$30
- CRISP CHICKEN LEG FRICASEE BACON GRAVY, BUTTERMILK MASH POTATOES, GREEN BEANS \$31
- BRAISED BEEF SHORT RIB BALSAMIC BBQ, ROOT VEGETABLE HASH, HERB RELISH \$34
- OVEN ROASTED FILLET OF SALMON LEMON DILL AIOLI, QUINOA TABBOULEH, CABBAGE SLAW \$34
- MUSTARD GLAZED PORK LOIN ONION MARMALADE, CREAMY POLENTA, ROASTED CAULIFLOWER \$32
- ROTISSERIE BEEF BRISKET AU JUS, HORSERADISH, SWEET POTATOES, BRAISED CHARD \$36
- MARKET FISH SAFFRON BUTTER, WHITE BEAN RAGOUT, ARUGULA MARKET PRICE
- GRILLED FLAT IRON STEAK WORCESTERSHIRE VINAIGRETTE, JOJO POTATOES, GRILLED CABBAGE \$36
- GRILLED RIBEYE LUNA STEAK SAUCE, SMOKED FINGERLING POTATOES, CARROTS \$42

## DESSERT

MENU PRICE INCLUDES YOUR SELECTION OF ONE:

- FLOURLESS CHOCOLATE CAKE BERRY COULIS, CHANTILLY CREAM
- TIRAMISU MASCARPONE CREAM, NOBLE ESPRESSO CRÈME ANGLAISE
- FRESH BERRY SHORTCAKE SEASONAL BERRIES, CHANTILLY CREAM
- NEW YORK STYLE CHEESECAKE, LEMON CURD, GRAHAM CRACKER CRUST

PRICES DO NOT INCLUDE 20% SERVICE CHARGE & 5% ASHLAND MEALS TAX. MENU ITEMS AND PRICING SUBJECT TO CHANGE.

# ○ LUNA DINNER BUFFET ○

\$32.00 PER PERSON

TREAT YOUR GUESTS TO A 3 COURSE DINNER FEATURING THE BEST OF OREGON'S BOUNTY

PRICE INCLUDES BAKED ROSEMARY BREAD & BUTTER  
FRESHLY PREPARED SEASONAL VEGETABLES  
BEVERAGE STATION WITH FRESHLY BREWED BOYDS COFFEE & ASSORTED NUMI TEAS  
& A PLATED DINNER FOR GUESTS WITH DIETARY RESTRICTIONS

## FIRST COURSE:

CHOOSE TWO

- HOUSE SALAD  
MIXED FIELD GREENS, DRIED CRANBERRIES, SHAVED FENNEL,  
HONEY-BALSAMIC VINAIGRETTE
- SPINACH SALAD  
BABY SPINACH, ROGUE BLUE CHEESE, MARCONA ALMONDS,  
SWEET ONION, SMOKED APPLE VINAIGRETTE
- CLASSIC CAESAR  
CRISP ROMAINE LETTUCE, AGED PARMESAN CHEESE,  
ROSEMARY CROUTONS, CAESAR DRESSING
- ARUGULA SALAD  
ARUGULA, SHEEP'S MILK FETA, RED ONIONS, TOASTED WALNUTS,  
LEMON-THYME VINAIGRETTE

## MAIN COURSE:

CHOOSE TWO

- CHICKEN CACCIATORE  
STEWED TOMATOES & MUSHROOMS
- BAKED CHICKEN PICCATA  
LEMON-CAPER BUTTER
- OVEN ROASTED FILLET OF SALMON  
HERB VINAIGRETTE
- SLOW COOKED PULLED PORK  
MUSTARD & LUNA BBQ SAUCE
- CRISPY POLENTA CAKE  
WILD MUSHROOMS, BRAISED GREENS, ROMESCO SAUCE
- MUSTARD GLAZED PORK LOIN  
ONION MARMALADE
- HERB ROASTED TRI-TIP  
CHIMICHURRI
- ROTISSERIE BEEF BRISKET  
AU JUS, CREAMED HORSERADISH

ASK YOUR CATERING MANAGER ABOUT  
THE OPTION OF ADDING A  
CHEF ATTENDED CARVING STATION  
TO YOUR BUFFET

PRICES DO NOT INCLUDE 20% SERVICE CHARGE & 5% ASHLAND MEALS TAX. MENU ITEMS AND PRICING SUBJECT TO CHANGE.

## DINNER BUFFET CONTINUED...

### SIDES:

CHOOSE ONE

- BASIL PESTO COUSCOUS
- QUINOA TABBOULEH
- BUTTERMILK MASHED POTATOES
- HORSERADISH SMASHED POTATOES
- FINGERLING POTATO SALAD
- BROWN SUGAR WHIPPED SWEET POTATOES
- WILD RICE PILAF
- FOUR CHEESE POLENTA
- SWEET CORN SPOONBREAD
- OLIVE-TOMATO ORZO

### DESSERTS:

CHOOSE ONE

- FLOURLESS A CHOCOLATE CAKE  
BERRY COULIS  
CHANTILLY CREAM
- TIRAMISU  
MASCARPONE CREAM  
NOBLE ESPRESSO CRÈME ANGLAISE
- FESTIVE CUPCAKES  
SWEET CREAM FROSTING
- FRESH BERRY SHORTCAKE  
SEASONAL BERRIES  
CHANTILLY CREAM
- SEASONAL SLAB PIE  
CHANTILLY CREAM

### UPGRADE YOUR DINNER BUFFET:

- ADD THIRD ENTRÉE CHOICE FOR \$5.00 PER PERSON
- ADD THIRD SALAD CHOICE FOR \$4.00 PER PERSON
- ADD SECOND SIDE CHOICE FOR \$3.00 PER PERSON
- ADD A SECOND DESSERT CHOICE FOR \$4.00 PER PERSON

**ADDITIONAL FEE OF \$2 PER PERSON APPLIES TO BUFFETS WITH GUARANTEE OF LESS THAN 20 GUESTS**

# ○ BEVERAGES ○

## NON-ALCOHOLIC BEVERAGES

ASSORTED SOFT DRINKS: COKE, DIET COKE, SPRITE, GINGER ALE \$2.50  
SAN PELLEGRINO SPARKLING WATER \$3.50 EACH  
SAN PELLEGRINO ARANCIATA & LIMONATA \$4.00  
IZZE SPARKLING JUICES \$4.00 EACH  
FRESHLY BREWED NUMI ICED TEA \$22.00 PER GALLON  
FRESHLY MADE LEMONADE \$22.00 PER GALLON  
SPARKLING FRUIT PUNCH \$25.00 PER GALLON  
MARIONBERRY OR LAVENDER LEMONADE \$25.00 PER GALLON  
BOYDS REGULAR & DECAF COFFEE \$29.00 PER GALLON

## HOUSE WINES

JOVINO PINOT GRIS, OREGON  
\$24 PER BOTTLE/\$6 PER GLASS  
WATERBROOK SAUVIGNON BLANC, COLUMBIA VALLEY, WASHINGTON  
\$26 PER BOTTLE/\$8 PER GLASS  
14 HANDS MERLOT, WASHINGTON  
\$24 PER BOTTLE/\$6 PER GLASS  
CASTLE ROCK PINOT NOIR, WILLAMETTE VALLEY, OREGON  
\$29 PER BOTTLE/\$8 PER GLASS

**ASHLAND HILLS HOTEL OFFERS A LARGER SELECTION OF WINE UPON REQUEST**  
*PLEASE ALLOW TWO WEEKS FOR SPECIAL ORDERS*

## BEER BY THE BOTTLE

COORS LIGHT \$3.25  
BLACK BUTTE PORTER \$4.25  
CORONA \$4.25  
CALDERA ASHLAND AMBER \$ 4.25  
CALDERA IPA \$4.25  
FAT TIRE AMBER \$4.25  
HEINEKEN \$4.25  
SIERRA NEVADA PALE ALE \$4.25